

The KITCHEN CABINET

WHILE CALL him strong who stands unmoved—
Calm as some temperate weather rock—
When some great trouble hurls its shock;
We say of him: "His strength is proved."
But when the spent storm folds its wings,
How bears he then life's little things?"

WINTER SALADS.

One really has a large field to work from during cold weather by using canned vegetables. There is hardly a meal that all the food is consumed, and a few peas, with the sauce removed, added to the same amount of peanuts and half as much in quantity of chopped sour pickles with a salad dressing, makes a good salad.

A good salad dressing which is reliable and which can be varied as to seasonings is the following: Beat four eggs until foamy, add a half cup of sugar and then turn in a half cup of hot mild vinegar, stirring in a double boiler with the egg whisk all the time it is cooking. The dressing will be creamy, rich and delicious. The amount of dressing needed may be used with whipped cream for fruit salad, with the addition of a little salt.

Hazel Nut Salad.—Shell and blanch filberts or hazel nuts and chop rather fine; do not grind. Then add a cup of grated pineapple, two chopped apples, a tablespoonful of lemon juice and a little powdered sugar. Let stand, and serve with salad dressing added just before serving.

Marshmallow Salad.—Cut ten cents' worth of fresh marshmallows into quarters with the scissors, add a half cupful of nuts broken in small pieces, the same amount of dates seeded and cut. Pour over a cupful of sweetened whipped cream, stir and mix well, then add a few maraschino cherries.

Date and Cottage Cheese Salad.—Remove the stones from dates and fill with sweetened cottage cheese. Roll the dates in chopped nuts, then in salad dressing and again in nuts. Garnish with candied cherries.

Sweetbread Salad.—Cut cold sweetbreads into small pieces and set on ice. Arrange a bed of lettuce and dispose the sweetbreads in it mixed with nuts. Pour over any boiled dressing and serve very cold.

Cold cooked beets cut in even cubes and mixed with nuts and salad dressing which is colored with the beet liquor makes a most appetizing salad. A little celery and apple may be added for a change.

Any kind of cold cooked fish or canned salmon makes a good salad. Mix with celery, chopped sour pickles and salad dressing.

Balzac says: "If there is anything sadder than unrecognized genius it is a misunderstood stomach."

THE OYSTER.

Huxley's definition of the oyster is "a delicious flash of gustatory lightning." He, with nearly all lovers of the bivalve, will admit there is no cooking which improves it. It is at its best in its own liquor, fresh on the shell.

For stew, the oysters should be carefully handled, to remove all bits of shell or a pearl, perhaps, then washed and scalded in their own liquor until the ruffles curl. Have the milk hot, add the seasonings to the oysters, and pour over the hot milk; reheat and serve at once. To have a good stew one must have good rich milk and be lavish with the butter.

Oyster Kabobs.—Put into a stew pan a small chopped onion, add a tablespoonful of butter, and cook the onion until it is yellow; add a tablespoonful of flour, a few chopped mushrooms, a teaspoonful of chopped parsley and enough of egg yolk to make the mixture stick to the oysters when rolled in it. Put a half dozen oysters on a skewer, then dip the skewer into bread crumbs and egg until well covered. Then fry in deep fat. Serve a skewer to a person.

Pigs in Blankets.—This is not a new way of serving oysters, but it is one which is well liked. Wipe good sized oysters, season and wrap with a thin slice of bacon, skewer with a toothpick and bake in hot oven until the bacon is crisp.

Oysters Boiled.—Throw the oysters in the shells into boiling water and let them boil for five minutes, then take up carefully and serve with melted butter.

Oyster Rarebit.—Break into small pieces a half pound of rich cheese, put into a sauce pan with a tablespoonful of melted butter and set on the back part of the range and slowly melt. Cook a pint of oysters until

plump, then drain and keep them hot. Beat the yolks of two eggs, add the oyster liquor and the oysters, and stir in the melted cheese. Serve on the untoasted side of a piece of browned toast.

Any cooked oysters, whether escalloped, stewed or otherwise cooked, will make a good salad when chopped and mixed with vegetables of various kinds. When cooking oysters escalloped, it is well to remember that more than two layers of oysters will never cook well, the inner layer being undercooked.

The entire object of true education is to make people not merely do the right things, but enjoy them—not merely industrious, but to love industry—not merely learned, but to love knowledge—not merely pure, but to love purity—not merely just, but to hunger and thirst after justice.

THE HOMELY TURNIP.

There is no more delicious, sweet, juicy vegetable, if taken fresh from the field, than the turnip, and its tender crispness is enjoyed eaten from the hand, as is a carrot. If the vegetable is well masticated they are every bit as good as a radish in the menu.

If the turnip is not tough and full of fiber, it is most deliciously served boiled and mashed, with plenty of butter for seasoning.

Slices of boiled turnip fried until brown make a good accompaniment to sliced cold roast.

English Turnip.—Pell, slice and cut in dice sufficient turnip, then boil in salt water, season with butter, pepper and salt, and serve hot. Any of the turnip which is left may be combined with potato and served with dressing on lettuce.

Turnip Straws.—Cut the turnip on a vegetable slicer into straws, cook in salted water until tender, then saute in butter until brown. Use as a garnish for roast or turkey.

When mashing turnips add to the butter, pepper and salt, a tiny pinch of mustard, and lastly a few tablespoonfuls of cream. The addition of mustard must be done with great care. The French people are fond of turnips prepared this way.

Turnip in White Sauce.—Cut turnip in cubes or dice and boil until tender, then serve in a rich white sauce made of a cup of thin cream, a tablespoonful each of butter and flour. When the butter is bubbling hot add the flour, and when that is well mixed add the cream and a half teaspoonful of salt.

Turnip Fritters.—These are as good as parsnip fritters and make an agreeable change. Take a small amount of mashed, seasoned turnip, drop into a fritter batter until coated, then fry in deep fat.

There is no preservative and no antiseptic, nothing that keeps one's heart young like sympathy, like giving one's self with enthusiasm to some worthy thing or cause.

—John Burroughs.

A FEW FROZEN DISHES.

Frozen dishes are quite as popular in the winter as in the warm weather. Here are a few worth trying:

Coffee Frappe.—To a quart of coffee infusion add six tablespoonfuls of sugar. Strain through a cheese cloth and pour into the freezer. As it thickens add the beaten whites of two eggs beaten to a stiff froth, and continue to freeze. Scrape down, remove the dasher and pack to ripen for an hour or more.

Maple Mousse.—Whip a quart of cream until thick. Break the yolks of three eggs into a bowl and beat until light, then add gradually one cupful of maple syrup. Mix well, then stir gradually into the cream. Pour into the freezer without the dasher, cover and pack in ice and salt for four hours.

Lemon Sherbet.—Boil together two quarts of water and a pint of sugar; cook until clear, skimming if necessary. Squeeze the juice from six lemons, add a little of the grated rind. When the sirup is clear pour in the lemon juice, add a tablespoonful of gelatine which has been softened in a quart of a cup of cold water, cool and freeze. The whites of two eggs may be added in place of the gelatine if so desired. The ice does not melt so readily and has more body if gelatine or eggs are added.

Lemon Milk Sherbet.—Take the juice of three lemons, two cupfuls of sugar and a quart of rich milk; strain the lemon juice, add a bit of rind, if it is liked, and when the sugar is dissolved, freeze.

Another, fully as good as the above, is three oranges, three lemons, a pint of cream and sugar to sweeten.

Nellie Maxwell.

California's Mountains.

Things are wonderful principally by comparison. There are 60 or more lofty mountains in California rising more than 13,000 feet above sea level which are not considered sufficiently noteworthy among all the surrounding wealth of mountain scenery to have even received names, according to the United States geological survey. Any one of these mountain peaks, if situated in the eastern part of the United States, would be visited by thousands of people yearly. But California has

70 additional mountain peaks more than 13,000 feet high which have been named, or 130 in all, as well as a dozen rising above 14,000 feet.

Want of Tact.

Young Woman (showing photograph of young man to clerk)—Oh—er—I want this photograph framed. I want it done very nicely, with a cream mount and a gold—

"Yes, miss, I understand, miss; exactly similar to the last, miss."—Punch.

HIS FIRST YEAR AT FARMING IN SASKATCHEWAN

Win Premiums and Prizes in Competition With the World.

There are thousands of young men filling positions in stores and offices, and in professional occupations throughout the United States, who in their earlier life, worked on the farm. The allurements of city life were attractive, until they faced the stern reality. These people would have done better had they remained on the farm. Many of them, convinced of this, are now getting "back to the land," and in the experience, no better place offers nor better opportunity afforded, than that existing in Western Canada. Many of them have taken advantage of it, and there are to be found today, hundreds of such, farming in the Provinces of Manitoba, Saskatchewan and Alberta. The conditions that surround farming operations today are so much superior to those in existence during their early farming days, that there is an attraction about it. Improved machinery, level and open plains, no rocks to shun, no trees to cut down, but wide stretches with mile-long furrows, elevators to handle the grain, railways to carry it to market, and bring almost to their doors the things necessary to operate. Splendid grazing areas, excellent opportunities for raising cattle. These things are all so different from what they once were that there is reason to speak of the attractions. R. H. Crossman of Kindersley, Saskatchewan, the man who won such splendid prizes at the International Dry Farming Congress held at Tulsa, Oklahoma, last fall, grew the prize grains during his first year farming. Up to 1913 he was an engineer and the only knowledge he had of farming was that obtained when he was a boy. That was very useful; in fact it was valuable to him. He had not forgotten it. Thousands with as little experience as he had can do well by taking up one of the 160-acre grants offered by the Canadian government.—Advertisement.

PROBABLY BET WASN'T PAID

Youngster Undoubtedly Had Won It, but There Were Other Circumstances to Consider.

It was the day after the party, Nina, nine-year-old Robert came to his mother and said:

"Mamma, how many of those nice cut-glass ice cream dishes of yours are there exactly?"

"Twenty-four, my son."

"Will you bet me that you have more than 23?"

"No, darling. Grandmother Brown gave me one dozen and Grandmother Sullivan another dozen. That makes exactly two dozen."

"All the same," persisted young Robert, "please bet me!"

"Very well, I'll bet."

"Then you've lost. 'Cause I've broken one of 'em!"—New York Evening Post.

FRUIT LAXATIVE FOR SICK CHILD

"California Syrup of Figs" can't harm tender stomach, liver and bowels.

Every mother realizes, after giving her children "California Syrup of Figs" that this is their ideal laxative, because they love its pleasant taste and it thoroughly cleanses the tender little stomach, liver and bowels without griping.

When cross, irritable, feverish or breath is bad, stomach sour, look at the tongue, mother! If coated, give a teaspoonful of this harmless "fruit laxative," and in a few hours all the foul, constipated waste, sour bile and undigested food passes out of the bowels, and you have a well, playful child again. When its little system is full of cold, throat sore, has stomach-ache, diarrhoea, indigestion, colic—remember, a good "inside cleaning" should always be the first treatment given.

Millions of mothers keep "California Syrup of Figs" handy; they know a teaspoonful today saves a sick child tomorrow. Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has directions for babies, children of all ages and grown-ups printed on the bottle. Adv.

Waste of Powder.

A man who had never been duck hunting shot at a duck in the air. The duck fell dead to the ground.

"Well, you got him!" exclaimed the amateur's friend.

"Yes," replied the amateur, "but I might as well have saved my ammunition—the fall would have killed him."

Constipation causes and aggravates many serious diseases. It is thoroughly cured by Dr. Pierce's Pleasant Pellets. The favorite family laxative. Adv.

Following the idea that conversation should be seasonable, peppery remarks should be taken with a grain of salt.

The Cough is what hurts, but the tickle is to blame. Dean's Mentholated Cough Drops stop the tickle—6c at good Druggists.

It's awfully hard for a girl with a pretty ankle to keep her shoe laces tied.

Charming Afternoon Gown by Paquin



PAQUIN, who delights in surprising us with novel and intricate gowns, sometimes charms us with the simplest of creations which still embody the stamp of Paquin distinction. One of the latter is pictured in the illustration here. The skirt is of black charmeuse with a little coat of black velvet and a bodice of plaited chiffon.

The skirt is a marvel of clever adjustment to the lines of the figure by means of shaping and the least possible draping. It is made in one with the corsage which includes the little coat and bodice effect. A more practical development of the toilette would manage to make the coat separate, because it could be removed indoors or worn as a separate coat with other gowns.

The coat is trimmed with fashionable skunk fur in a fine silky grade. This fur varies so much in quality that some skins are worth twice as much—and more—than others. It is used on practically every outside garment which women wear.

This gown should be chosen by those of plump figure who wish to wear velvet. Like other pile fabrics velvet must be carefully managed and

is best made up along plain and severe lines, like those shown in the model pictured.

There is not much warmth in an outside garment which leaves the chest uncovered, and therefore similar little coats are shown with wide revers to turn forward when one is outdoors and away from the chest indoors. But the lovely Paquin model, which we are studying, was not designed so much with reference to its practical side as to its picturesque and novel appearance. The clever handling of the fastening in front, where ribbon is wrapped about the fur and we are left to wonder how the wearer gets into or out of the gown, is most attractive.

The standing and full ruff of tulle is a wonderful touch in the finishing of the costume.

In keeping with it, and not taking the attention at all, the fur trimmed turban of black velvet with its little nosegay of gay flowers is just the hat for this gown. The ensemble leaves nothing to be desired—it is simple enough to please the most quiet taste and distinctive enough to suit the most discriminating dresser.

JULIA BOTTOMLEY.

COMBINATION OF WHITE WITH BLACK CREPE

APPARENTLY the combination of a white with black crepe has come to stay. In those shops that specialize in this branch of apparel one sees a great deal of white crepe used in millinery. In the winter time it appears in facings or borders, or in made ornaments. It is in facings hats of black crepe that it is best liked.

For summer mourning, white crepe is used more extensively. All-white hats, and combinations of black and white crepe, in which the latter predominates, gives us a new kind of mourning millinery in which it is possible to be comfortable and to look cool as well.

The method of draping veils varies with the season and with ideas that



enter the realm of fashion and succeed in remaining there. The veil of crepe is only moderately long now and usually draped in a box plait at the back. It may be widened, to hang from the sides of the shape as shown in the illustration, or narrowed to hang straight down.

The crepe veil is, in fact, not worn

as a veil but as a part of the composition of hats for first mourning. Small face veils of net, with narrow border of crepe are supplied on the models that carry the long crepe veils. All models in mourning millinery are made up in the fashionable shops in either white or black, except in cases where the character of the design calls for a combination of the two or for one color alone.

The manufacture of crepe has been so perfected that it has become practical for people of moderate means. The waterproofing processes have made it among the most durable of fabrics instead of fragile, as it used to be. We are indebted to the English manufacturers for this fine achievement. Crepe used to be a luxury which only rich people could really afford.

JULIA BOTTOMLEY.

Comforter Slip.

Make your comforter in the usual way, using white cheesecloth next to the cotton. Take your silkoline or other goods; steam it up in the usual way, sewing the edges together to form a slip; now slip it on the white comforter and tie enough to hold it in place. When comforter becomes soiled take the slip off and launder; hang the cotton on the line. Beat lightly with the carpet beater; you will have a clean comforter without the usual hard labor of lifting a heavy wet comforter, and your cotton will stay soft and fluffy much longer.—Los Angeles Express.

New Chiffon Bags.

The newest thing in bags to carry in the afternoon and evening is made of figured chiffon with a brown background, figured with yellow roses in an indistinct design.

This is mounted over cloth of gold and silver stripes and has a silver clasp and chain.

Another bag is made of mauve and green chiffon mounted over silver cloth. Silver cords are used for drawstrings at the top and a silver tassel is fastened to the pointed end of the bag.

GIRLS! GIRLS! TRY IT, BEAUTIFY YOUR HAIR

Make It Thick, Glossy, Wavy, Luxuriant and Remove Dandruff—Real Surprise for You.

Your hair becomes light, wavy, fluffy, abundant and appears as soft, lustrous and beautiful as a young girl's after a "Danderine hair cleanse." Just try this—moisten a cloth with a little Danderine and carefully draw it through your hair, taking one small strand at a time. This will cleanse the hair of dust, dirt and excessive oil and in just a few moments you have doubled the beauty of your hair.

Besides beautifying the hair at once, Danderine dissolves every particle of dandruff; cleanses, purifies and invigorates the scalp, forever stopping itching and falling hair.

But what will please you most will be after a few weeks' use when you will actually see new hair—fine and downy at first—yes—but really new hair—growing all over the scalp. If you care for pretty, soft hair and lots of it, surely get a 25 cent bottle of Knowlton's Danderine from any store and just try it. Adv.

No Time to Discuss the H. C. of L. "Ah, Squire," began the village bore, upon meeting the Old Coder. "We had an argument last night about the high cost of living, and I'd like your opinion on—"

"Sorry, Orrin," interrupted the veteran, "but I haven't time to get mad now. I just met a feller from Grassy Hill who told me that my nephew, Walden, took a dose of horse medicine yesterday by mistake for cough remedy and now every time a motor car goes by he climbs a tree. I'm going to telephone Walden—"

"But what can you do for him by telephone if he has gone crazy and is roosting in a tree?"

"Oh, I can call him down!"—Kansas City Star.

Important to Mothers
Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it bears the

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"He never spans his son, does he?"
"No, he's an efficiency crank."
"What's that got to do with it?"
"He says the upward stroke is lost motion!"—Houston Post.

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That is LAXATIVE BROMO QUININE. Look for the signature of E. W. GROVER. Cures a Cold in One Day, Cures Grip in Two Days. 25c.

Particular.
Visitor—Are you the scrub woman?
Scrub Woman—No, sir; I'm the floor laundress.

Red Cross Ball Blue gives double value for your money, goes twice as far as any other. Ask your grocer. Adv.

How a woman's heart does flutter when the pastor tells her that he missed seeing her at church!

STEP LIVELY
Don't be relegated to the rear because of some weakness of the "inner man." Try a short course of

HOSTETTER'S Stomach Bitters

and help your Stomach, Liver and Bowels back to normal strength and activity. Get a bottle today.

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